



Online Summer School

Insects as Food and Feed, from producing to consuming

The field of rearing insects for human food and animal feed is new and exciting. There are many challenges in bringing insects on the market. How can we rear insects in a sustainable way with low environmental impact and contributing to a circular economy? What type of production design and facilities are needed to farm and process insects in an optimal way? Is it economically interesting solution? Together you explore this new alternative protein source that can play a major role in making the food chain circular and be part of solving the world food problem.

Target group

This online programme is designed for everybody with an interest in insects as food and feed. Professional from both the private sector and the public sector are welcome as well as academics.

Results

The aim of this online Summer School is to learn the basic principles behind the factors that affect all processes in the insect production and consumption chain. Rearing, handling, processing and consumption of insects as food and feed are discussed.

Leading international experts from Wageningen University & Research, other research institutes and private companies are engaged in this programme. The live Q&A sessions give you the opportunity to interact with the experts and between participants.

Date	21 June - 2 July 2021
Location	Online
Duration	2 weeks 40 hours

Course leader Arnold van Huis,
Emeritus professor WUR

Outline and topics

The online Summer School offers you an attractive mix of live online Q&A sessions, self-study including 20 hours pre-recorded Weblectures from international renowned experts, supporting PDFs, and group assignments. In the live sessions you can interact directly with the experts and fellow participants to explore how to apply new insights in your daily practice.

This course gives you an in-depth view on:

- Insect rearing and processing
- Insects and nutrition
- Insects for food, feed and cosmetic industry
- Insect and food safety, legislation
- Insects and consumers, marketing and promotion

Programme

Within 40 hours this online Summer School will guide you through the many interesting facets of insects as food and feed. The first live kick-off and Q&A session is on Monday 21 June in the afternoon, from then onwards you have access to the learning materials. In total **8 live online Q&A sessions** with subject matter experts are scheduled on week days. These sessions start between 15.00-16.00 hrs and last appr. 60-90 minutes. The Q&A sessions are recorded and can be watched later. *All times are scheduled in Amsterdam time zone.*

Course topics

Week 1: Monday 21 June - Sunday 27 June 2021

- **Ecosystem services and environment**
Potential of insects for humanity and environmental effects
- **Insect's welfare & health**
Maintaining a healthy colony
- **Insects as feed**
Bio-waste, processing, nutritional value & functional properties
- **Insect rearing, insects as bio-chemical source, insects research from Thomas More University of Applied Sciences and University of Leuven, Belgium**
Presentation Inagro's Insects Research Centre (IRC)
- **Ento-technology**
Production, technology and design incl. processing
- **4 live Q&A sessions on week days**

Week 2: Monday 28 June - Friday 2 July 2021

- **Special production systems**
Black soldier fly
- **Nutrients and food technology**
Content of insects, processing and conservation
- **Food safety & legislation**
- **Consumer attitudes & marketing**
- **Outreach**
Challenges for companies dealing with edible insects
- **4 live Q&A sessions on week days**
- **Group work & presentations**
- **Evaluation & certificates**

Technical aspects

This course is available on the online learning platform of WUR. Participants sign in with their personal guest account. To follow the course a valid e-mail address is required, speakers or headphones are needed to join and speak up in the live sessions.

Practical information



The course fee is €1,450.- per person and gives you 2 months access to the online course content. The course fee includes a copy of the book *Insects as food and feed: from production to consumption*.

For PhD students we offer a reduced course fee of €950,-.



Between 15 and 60 participants.



After attending this Summer School a personalised certificate is issued.

Registration

Enrollment is possible until 10 June 2021, or if the maximum number of participants is reached. Register via www.wur.eu/academy.

Register

Wageningen Academy

We develop and organise trainings and courses for professionals, based on Wageningen University & Research expertise.

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